

Claims

1. A multipurpose dry mix (A) for use in spread, and/or filling of baked, fried, uncooked savoury and/or sweet tasting products,
 - a) Having a freeze-thaw stability of at least 98%, preferably more than 98.5%, more preferably more than 99.0%, wherein said freeze thaw stability is defined as $(100\% - ((100 \times \text{the total amount of separated water in ml}) / (\text{total weight (in grams) of mixture (B)})))$, and wherein said mixture (B) is having a dry substance content of 64% and is consisting of said dry mix (A) and water, and said total amount of separated water is collected after performing three times a procedure wherein said mixture (B) is subjected to freezing at -18°C for 24 hours, followed by thawing for 8 hours at ambient temperature, and collecting the separated water, and repeating twice said procedure, and
 - b) Having a baking stability of 100% wherein said baking stability is defined by baking in alumina cup at 180°C for 1 hour a mixture (C) having a dry substance content of 79%, and consisting of said dry mix (A) and water, and obtaining a baked mixture (C) and said baking stability of 100% corresponds to non-leaking of a mixture (C) and/or baked mixture (C) out the alumina cup, and
 - c) Having a stable viscosity under alkaline, acidic and neutral pH conditions when measuring for a mixture (D), at dry substance of 31% of said dry mix (A) in demineralised water or buffer, Brabender viscograms between 50°C and 95°C with heating rate of $1.5^{\circ}\text{C}/\text{min}$.
2. A dry mix according to claim 1 characterised in that it comprises fat, proteins, and carbohydrates.
3. A dry mix according to claim 1 or 2 characterised in that it is comprising:
 - a) 10-20% w/w proteins,
 - b) 25-65% w/w carbohydrates, and
 - c) 15-28% w/w fat, and

4. A dry mix according to claim 2 or 3 characterised in that proteins are vital wheat gluten and/or vital wheat gluten developed in non-aqueous media.
5. A dry mix according to anyone of claims 2 to 4 characterised in that carbohydrates are selected from the group consisting of starch, flour, fibers, starch hydrolysates, hydrogenated starch hydrolysates, emulsifying starches, disaccharides, monosaccharides, polyols and mixtures thereof.
6. A dry mix according to anyone of claims 2 to 5 characterised in that the emulsifying starch is starch n-octenyl succinate, preferably stabilised starch n-octenyl succinate.
7. A dry mix according to anyone of claims 1 to 6 characterised in that it is comprising:
 - a) 10-20% w/w gluten;
 - b) 20-45% w/w starch hydrolysates;
 - c) 5-15% w/w flour,
 - d) 1-10% w/w starch n-octenyl succinate, and
 - e) 15-28% w/w fat.
8. A dry mix according to claim 7 characterised in that it is comprising:
 - a) 12-25% w/w gluten;
 - b) 22-40% w/w starch hydrolysates;
 - c) 7-12% w/w flour,
 - d) 2-8% w/w starch n-octenyl succinate
 - e) 17-25% w/w fat.
9. A completed mix comprising
 - a) a dry mix according to anyone of claims 1 to 8, and
 - b) a liquid selected from the group consisting of water, savoury sauce, sweet sauce, dressing, fruit puree, vegetable puree, dairy-based liquids and mixtures thereof.

10. A food composition characterised in that it is comprising
 - a) meat, fish, poultry, seafood, rice, potato, dairy products, fruits and/or vegetables, and
 - b) a dry mix according to claim 1 to 8, and/or
 - c) a completed mix according to claim 9.
11. A food product selected from the group consisting of snacks, pies, pizza-like products, savoury filled products, sweet bakery products characterised in that said food product is comprising a layer on, under and/or around the completed mix according to claim 9, and/or the food composition according to claim 10.
12. A food product according to claim 11 characterised in that said layer is pastry, crumble, bread, biscuits, sponge, cake batter, bread-crumbs, potato slices and/or potato mash.
13. A spread characterised in that it is comprising a completed mix according to claim 9.
14. Use of a dry mix comprising 10-20% w/w proteins, 25-65% w/w carbohydrates, and 15-28% w/w fat, as a multifunctional mix in spreads, or fillings in baked, fried, or uncooked savoury and/or sweet tasting products.
15. Use of a dry mix comprising 10-20% w/w gluten; 20-45% w/w starch hydrolysates; 5-15% w/w flour, 1-10% w/w starch n-octenyl succinate, and 15-28% w/w fat as a multifunctional mix in spreads or fillings in baked, fried, or uncooked savoury and/or sweet tasting products.